

Title (en)

A METHOD FOR PRODUCING QUICK-COOKING OR INSTANT PARBOILED CEREALS

Title (de)

VERFAHREN ZUR HERSTELLUNG VON SCHNELLKOCHENDEM ODER PARBOILED GETREIDE

Title (fr)

PROCÉDÉ DE PRODUCTION DE CÉRÉALES ÉTUVÉES INSTANTANÉES OU À CUISSON RAPIDE

Publication

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Application

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Abstract (en)

[origin: WO2016092418A1] Described is a process for producing quick-cooking or instant parboiled cereals comprising: - a step of soaking or hydrating the grains wherein the grains are immersed in water at a temperature below the gelatinisation temperature of the cereal being processed, the soaking step being regulated in such a way that the moisture content reached by the grains is between 27% and 32%, - a step of cooking the hydrated grains performed by subjecting the grains to a temperature higher than the gelatinisation temperature (Tg) of the cereal being processed, in a moist environment, - a step of drying and controlled tempering in such a way as to bring the grains to a average moisture content of approximately 16% - 18% with a differentiated moisture content between the outer and surface part of the grain and the heart of the grain, the moisture content of the outer and surface part of the grain being between 8% and 10%, - a step of rolling the grains wherein the grains are compressed uniformly, the rolling step being regulated in such a way as to obtain transversal fissures of the outer and surface part of the grain.

IPC 8 full level

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